



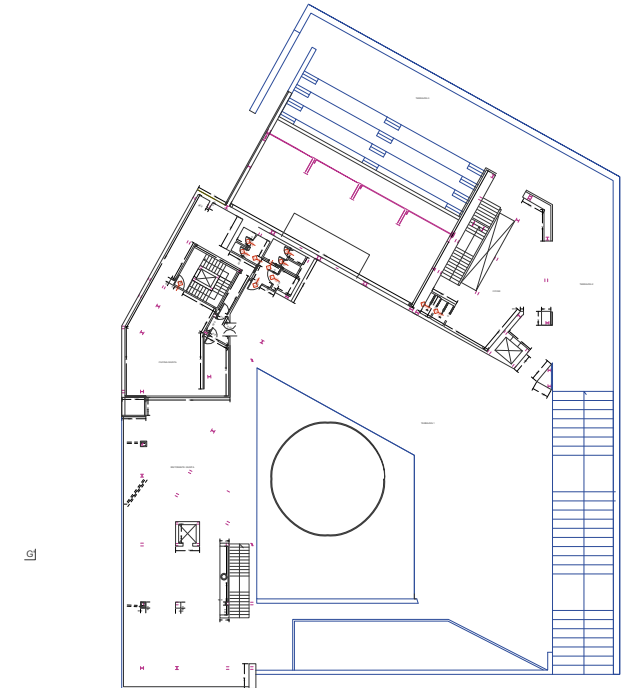
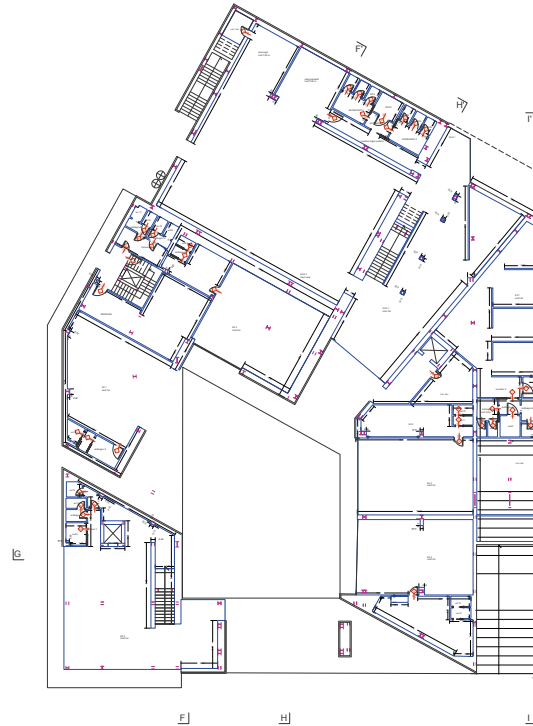
**MARINA
CONVENTION
CENTER**

THE MARINA CONVENTION CENTER

An open space spanning more than 26,000 square meters, this area has undergone one of the most significant urban regeneration projects in Palermo. It serves as a crucial link between the airport and the city's urban fabric, while also functioning as both an industrial and tourist asset.

Nestled within this remarkable setting is the Marina Convention Center, an exclusive and ideal venue for national and international events.

The center features spacious, elegant, and versatile areas, making it perfect for hosting corporate meetings, scientific conferences, parties, receptions, and special celebrations. Additionally, it boasts a large, dynamic, and welcoming reception area, providing the perfect environment for strategic discussions and idea exchanges.





OUR 
SPACES

MACC
MARINA CONVENTION CENTER

MARINA CONVENTION CENTER
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MARINA ROOM

The **Marina Meeting Room**, equipped with a stage and a customizable backdrop, offers seating for up to 250 guests. Its flexible layout seamlessly adapts to a wide range of organizational needs. The room can be used in a smaller configuration or left completely empty, allowing for various setups such as workshops, exhibitions, and other tailored event arrangements.

SEATS up to 250 seating

AVG EQUIPMENT Ledwall 16:9 | Digital Podium | Equipment

LAYOUT



FLOOR PLAN 268 sm



MARINA CONVENTION CENTER

LAKE ROOM

The **Lago Meeting Room**, with a capacity of up to 70 seats, is ideal for conventions, corporate meetings, incentive programs, and scientific discussions. Filled with natural light, the room features a retractable screen and can also be used as a breakout space.

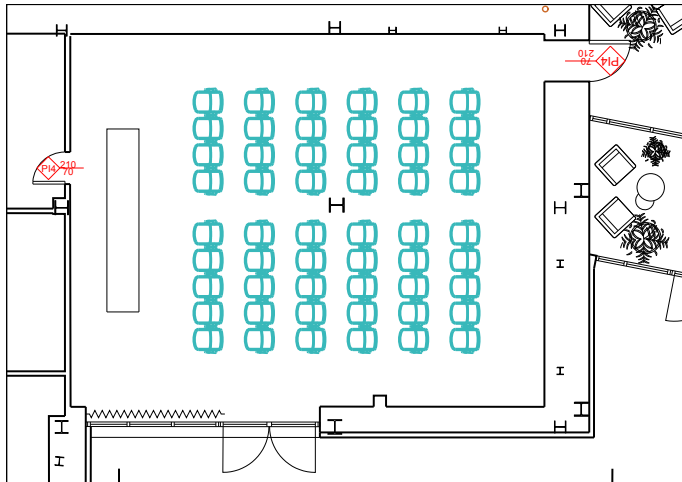
SEATS up to 70 seating

AVG EQUIPMENT: 3x2 retractable screen, Ceiling-mounted projector, Flip chart

LAYOUT



FLOOR PLAN 86 sm



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MOUNTAIN ROOM

The **Monte Meeting Room**, is ideal for use as a Press Room, Management Room, or for round-table discussions. It can be customized with audio-video equipment upon request. With a size of approximately 45 square meters, the room can also be arranged in a theater-style setup for up to 20 people, making it a perfect support space for main hall events and/or workshops.

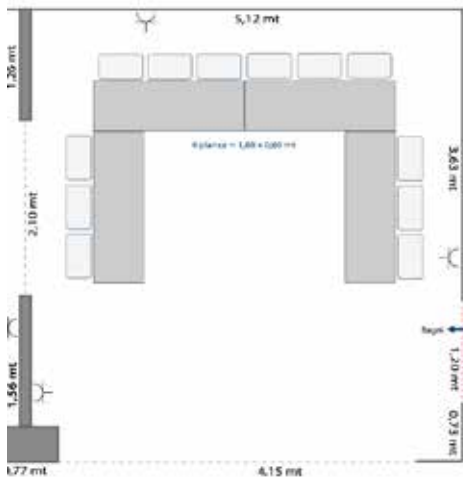
SEATS up to 20 seating

AVG EQUIPMENT: Flip Chart | equipment on request

LAYOUT



FLOOR PLAN 44 sm



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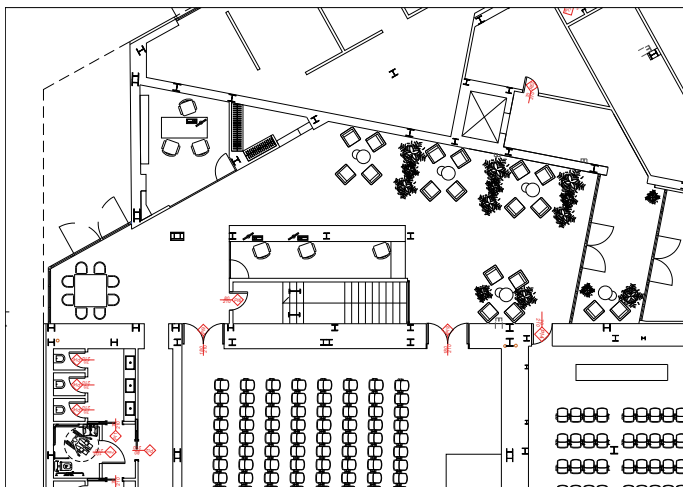
MARINA CONVENTION CENTER

The **Foyer** is a multipurpose space of approximately 140 square meters, elegantly designed to accommodate a wide range of events. Its versatile atmosphere makes it ideal for hosting scientific and industrial exhibitions, private events, and corporate meetings, combining style with functionality. Additionally, its adaptability extends to cocktail receptions, transforming the space into a sophisticated social setting, where guests can connect and exchange ideas in a refined yet relaxed ambiance.

SUITABLE FOR: Scientific and industrial exhibitions, Cocktail receptions, Private events, Corporate meetings

EQUIPMENT: 2 digital Totems 510x1536 px, 2 digital screen 1280x720 px

FLOOR PLAN 139 sm



OUTDOOR SPACES



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MARINA CONVENTION CENTER



SERVICES

Coffee Break

Light Lunch a Buffet

Cocktail

Buffet Dinner

Gala Dinner

Menù 1

Natural and Sparkling Water
Milk, Soy milk, Almond milk
Coffee
Tea selection
Pistachio, Chocolate, Vanilla pastries
Mini croissants
with creams and jams
Juices
Fresh Orange Juice

Menù 2

Natural and Sparkling Water
Milk, Soy milk, Almond milk
Coffee
Tea selection
Croissants
Typical Sicilian Pastries

Menù 3

Natural and Sparkling Water
Milk, Soy milk, Almond milk
Coffee
Tea selection
Mini croissants
with creams and jams
Homemade Apple Pie
Chocolate Donut
Citrus Tart
Biscuits selection
Fresh orange juices

Menù 4

Milk, Soy milk, Almond milk
Coffee
Tea selection
Mini croissants
with creams and jams
Citrus Plum Cake
Pistachio pastries
Zeppole with ricotta cheese
Biscuits selection
Fresh orange juices

Menù 5

Natural and Sparkling Water
Milk, Soy milk, Almond milk
Coffee
Tea selection
Natural Yogurt
Cereals
Biscuits Selections
Carrot cake
Pan Cakes
Fresh Orange Juice
Scrambled eggs
Crispy bacon
Salads
Fresh fruit

Services

Tables/Table clothes/Plates/cutlery/glasses/Waiting Staff

Morning Coffee Break

Coffee Break

Light Lunch a Buffet

Cocktail

Buffet Dinner

Gala Dinner

Menù 1

Natural and Sparkling Water
Milk, Soy milk, Almond milk
Coffee
Tea selection
Sicilian Cannoli
Cassata cake
Buccellato
Fresh Orange Juice

Menù 2

Natural and Sparkling Water
Milk, Soy milk, Almond milk
Coffee
Tea selection
Ice cream and Granite served
with cones and brioches
Juices
Fresh Orange Juice

Menù 3

*Not available between
1pm and 3pm*
Natural and Sparkling Water
Coffee
Tea selection
Artisanal sandwiches
Tomato pizza
Spicy Chips
Toasted almonds

Coffee station (04 hours)

Coffee
Juices
Water
Shortbread and butter cookies

Services

Tables/Table clothes/Plates/cutlery/glasses/Waiting Staff

Afternoon
Coffee breaks

Coffee Break

Light Lunch a Buffet

Cocktail

Buffet Dinner

Gala Dinner

Menù 1

Savory tart with broccoli and sausage

Eggplant roll with tomato spaghetti

Typical Sicilian Caponata

Focaccia with grilled vegetables and pistachio pesto

Salads (Songino, lettuce, cherry tomatoes, rocket, corn)

Grilled vegetables

Selection of our artisan bread

Dessert

Cannoli mignon

Spoon dessert (salted caramel, red berries)

Beverage

Natural and sparkling water, soft drinks, coffee

Menù 2

Traditional sicilian pasta with sardines and fennel

Veal meatball in sweet and sour

Potato pie on Parmesan Fondue

Spicy chicken chips

Tabulè of vegetables with roasted almonds

Salads (Songino, lettuce, cherry tomatoes, rocket, corn)

Grilled vegetables

Selection of our artisan bread

Dessert

Cassatina

Spoon dessert (pistachio, chocolate)

Beverage

Natural and sparkling water, soft drinks, coffee

Menù 3

Eggplant Parmigiana

Platter of typical Sicilian cheeses with jams and honey

Caprese (tomato, fior di latte mozzarella cheese, basil)

Sicilian Anelletti

Swordfish rolls with white caponata

Veal roast beef

Potatoes with rosemary

Salads (Songino, lettuce, cherry tomatoes, rocket, corn)

Selection of our artisan bread

Dessert

Cake selection:

Cassata Siciliana

Setteveli cake

Mango e passion fruit cake

Beverage

Natural and sparkling water, soft drinks, coffee

Menù 4

Sweet and sour tuna meatballs

Swordfish carpaccio with green lemon and pink pepper

Crispy potato millefeuille with fondue

Rice flan with vegetables and red prawns

Pork cooked at low temperature

Mezze maniche pasta with pan-fried broccoli, raisins, pine nuts and toasted breadcrumbs

Salads (Songino, lettuce, cherry tomatoes, rocket, corn)

Grilled vegetables

Selection of our artisan bread

Dessert

Cake selection:

Tiramisù

Baked cassata

Cheesecake

Beverage

Natural and sparkling water, soft drinks, coffee

Services

Tables/Table clothes/Plates/cutlery/glasses/Waiting Staff

Coffee Break

Light Lunch a Buffet

Cocktail

Buffet Dinner

Gala Dinner

Menù 1

Small selection of our artisan pizzas
on the shovel

Schiacciata with buffalo mozzarella
and raw ham

Coppo with street food

Fried sfincione

Pull & pork treat

Beverage

Bubbles, Aperol Spritz

Natural and sparkling water

Menù 2

Coppo with fried fish

Fried panzerotto

Courgette flowers
with battered mozzarella

Fried crouton with butter and anchovies

Selection of arancini
(butter, meat and pistachio)

Beverage

Bubbles, Aperol Spritz

Natural and sparkling water

Menù 3

Red shrimp with panko

Artisan truffle egg

Crunch

Fish fillet in Kataifi pasta served
on a delicate jam

Crispy leavened ball with escarole and ragusano

Sandwiches, with turmeric, beetroot,
vegetable charcoal with vegetable mousse

Classic and Gourmet savory pastries

Beverage

Bubbles, Aperol Spritz

Natural and sparkling water

Services

Tables/Table clothes/Plates/cutlery/glasses/Waiting Staff

Coffee Break

Light Lunch a Buffet

Cocktail

Buffet Dinner

Gala Dinner

Menù Trapezoidale ▾

Welcome

Prosecco e soft drinks

Buffet

Leavened ball with escarole and ragusano

Sandwiches with panelle and croquettes

Eggplant flan with buffalo mozzarella

Potato timbale with wild herbs

Focaccia with buffalo stracciatella

and raw ham

Beetroot morsel with suckling pig
and caramelized onion

Pistachio arancina with smoked scamorza

Two first courses to choose from
(1 seafood; 1 meat)

Dessert

Cake

Spoon Dessert

Mix of seasonal fruit

Beverage

Natural and sparkling water

Wine (white and red) (1 bottle every 3 pax)

Bubbles for toast

Coffee and dessert liquors

Menù Lago ▾

Welcome

Prosecco e soft drinks

Buffet

Crunch

Sicilian panzerotto

Turmeric sandwich
with scraping and green lemon

Squid ink arancina with sea urchins

Grilled octopus with chickpea macco

Focaccia with buffalo mozzarella,
pistachio and mortadella

Veal steak with teriyaki sauce

Swordfish rolls with white caponata

Two first courses to choose from
(1 seafood; 1 meat)

Dessert

Cake

Spoon Dessert

Mix of seasonal fruit

Beverage

Natural and sparkling water

Wine (white and red) (1 bottle every 3 pax)

Bubbles for toast

Coffee and dessert liquors

Menù Marina ▾

Welcome

Prosecco e soft drinks

Buffet

Crunch

Panko crusted red shrimp

Squid ink sandwich

Focaccia with raw ham, truffle cream
and stracciatella

Fried fish

Salmon tartare

Tuna tataki

Swordfish Caponata

Cuttlefish tagliatelle with pink pepper
and green lemon

Eggplant timbale with buffalo mozzarella

Beef carpaccio

Dessert

Cake

Spoon Dessert

Mix of seasonal fruit

Beverage

Natural and sparkling water

Wine (white and red) (1 bottle every 3 pax)

Bubbles for toast

Coffee
Break

Light Lunch
a Buffet

Cocktail

Buffet
Dinner

Gala
Dinner

First Courses to choose

Meat

Risotto with porcini mushrooms

Risotto with fondue and truffle

Pistachio and green apple pesto Risotto

Norma Paccheri

Ravioli with friarelli and Ragusano
with its fondue

Seafood

Paella with seafood

Risotto with cuttlefish ink and crab sauce

Risotto with lime, prawns and sea urchins

Busiate with red mullet, fennel
and toasted bread

Fusillone with amberjack pulp
and a mix of cherry tomatoes

Mezze maniche with crab meat and its pearls



Services

Tables/Table clothes/Plates/cutlery/glasses/Waiting Staff

Served Seafood Menu ▾

Aperitif

Prosecco, Aperol Spritz, Soft drinks

Finger Food (buffet)

Red shrimp with panko

Artisan truffleeegg

Crunch

Fish filletin Kataifi paste served on a delicate jam

Crispy leavened ball with escarole and Ragusano cheese

Sandwiches, with turmeric, beetroot, vegetable charcoal
with vegetable mousse

Starter (one of your choice)

Red prawn carpaccio with sea caviar and candied lemon

Octopus, roasted baby potatoes and spicy tomato sauce

Sea red tuna tataki with black sesame and Giarratana onion

Sicilian-style stuffed squid with pumpkin and teriyaki sauce

First Courses: Risotti (one of your choice)

Lime risotto, red prawn and sea urchins

Pistachio pesto risotto, green apple and scampi

Beetroot, clams, coconut and smoked butter risotto

Risotto with cuttlefish ink and imperial crab

First Courses: Pasta (one of your choice)

Scampi ravioli, orange bisque and orange powder

Fusillone with red mullet, passito raisins and toasted breadcrumbs

Calamarata with red prawn, orange, sea urchins and smoked ricotta

Paccheri pasta with amberjack, yellow confit tomato
and tuna bottarga

Main Course (one of your choice)

Sea bass, Sicilian caponata and Teriyaki sauce

Turbot millefeuille with cabbage, seaweed chips, Sicilian broccoli sauce

Amberjack, artichokes, ginger and shallots

Red snapper with crispy wafer and seasonal vegetable

*Dessert (Buffet) ***

Spoon Dessert

Mixed of Seasonal Fruit

Beverage

Natural and sparkling water

Wine (white and red)

Bubbles for toast

Coffee and dessert liquors

***The dessert formula at the buffet can be replaced by served dessert by choosing one of the following proposals:*

- Sicilian cannolo with hazelnut ice cream
- Vanilla lemon ice cream with strawberries and chopped caramelized dried fruit
- Artisan cassatina with pistachio ice cream
- Tiramisu with chocolate ball
- Pistachio cream, salted caramel insert, coffee crumble and almond ice cream
- Gran Plateau of seasonal fruit, ice creams of our own production and chocolate cake

Served Meat Menu ▾

Aperitif

Prosecco, Aperol Spritz, Soft drinks

Finger Food (buffet)

Red shrimp with panko

Artisan truffle egg

Crunch

Fish filletin Kataifi paste served on a delicate jam

Crispy leavened ball with escarole and Ragusano cheese

Sandwiches, with turmeric, beetroot, vegetable charcoal
with vegetable mousse

Gourmet «Padellini» (*artisanal pizza*)

Tempura Pumpkinflowers

Starter (one of your choice)

Potato with savory crumble and pecorino fondue

Aubergine in black bread crust, buffalo sauce and tomato

Beef tartare with quail egg and smoked ricotta

Angus carpaccio with salt crystals

Artichoke cooked at low temperature, egg yolk,
parmesan fondue and truffl

First Courses: Risotti (one of your choice)

Risotto with porcini mushrooms, chestnuts
and *Belice Vastedda fondue*

Risotto with pepper cream, parmesan fondue and caper powder

Cannellone stuffed with ossobuco, parmesan fondue

Ravioli with friarelli and Ragusano with roasted aubergine extract

Fusillone with wild boar ragù, leek and parmesan

First Courses: Pasta (one of your choice)

Scampi ravioli, orange bisque and orange powder

Fusillone with red mullet, Passito raisins and toasted breadcrumbs

Calamarata with red prawn, orange, sea urchins and smoked ricotta

Paccheri pasta with amberjack, yellow confit tomato and tuna bottarga

Main Course (one of your choice)

Beef fillet with porcini mushrooms, bacon and black truffle Lamb rump,
shallot reduction, spinach and lamb jus

Iberian pork secret, sautéed chicory, bbq sauce and its sauce

Angus steak cooked on the grill, mashed potatoes with fennel and fennel salad

*Dessert (Buffet) ***

Spoon Dessert

Mixed of Seasonal Fruit

Beverage

Natural and sparkling water

Wine (white and red)

Bubbles for toast

Coffee and dessert liquors

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